White

Refrigerate after cooking

Georgetown Fruit cake (makes a day or two ahead)

Cream 1 lb butter
add 4 c sifted flour, slowly mixed lightly.

Beat 7 egg whites frothy
add slowly 2 c sugar

Combine with spoon 2 butters gently
add
1 lb almond extract

Beat 5 egg whites stiff & fold into batter gently.

Very lightly add 1 lb white raisins
8 oz citron
1 lb blanched, slivered almonds

Grease & flour angel food pan

300° oven - start checking at 1½ hrs.